

Claims

1. An edible emulsion comprising:

- a) oil;
- 5 b) water;
- c) a viscosity-building emulsifier that at 2.0% by weight is partially or completely not soluble in acidified deionized water having a pH of ≤ 5.5 or a viscosity-building emulsifier that is at least about 50.0% by weight protein, or both
- d) insoluble fibers; and
- 10 e) thickener

wherein the edible emulsion is coarse or smooth and at least one of the viscosity-building emulsifiers is added as part of a dairy base.

2. The edible emulsion according to claim 1 whereby the dairy base is selected from the group consisting of yoghurt, crème fraiche, sour cream, cream, mixtures thereof.

3. The edible emulsion according to any one of the preceding claims wherein the edible emulsion comprises from about 7.5 to about 85.0% by weight oil.

4. The edible emulsion according to any one of the preceding claims wherein the edible emulsion comprises from about 0.1 to about 1.0% by weight of the insoluble fibers.

5. The edible emulsion according to any one of the preceding claims wherein the edible emulsion is a coarse emulsion comprising oil droplets, further wherein at least about 75.0% of all droplets present have a diameter that is greater than about 25.0 μm .

6. The edible emulsion according to any one of the preceding claims wherein the edible emulsion is a smooth emulsion comprising oil droplets, further wherein at least about 80.0% of all oil droplets present are less than 10.0 μm .

7. The edible emulsion according to any one of the preceding claims wherein the edible emulsion comprises from about 0.5 to about 12.0% by weight emulsifier.

8. The edible emulsion according to claim 7 wherein the emulsifier is a mixture of emulsifiers comprising from about 0.1 to about 2.5% by weight viscosity-building emulsifier.

9. The edible emulsion according to claim 8 wherein at least one emulsifier in the mixture of emulsifiers has an HLB of greater than about 8.0.

5 10. The edible emulsion according to claim 1 wherein the thickener is a food grade starches, pectin, gums or mixture thereof.

11. A method for making an edible emulsion comprising insoluble fibers comprising the steps:

- 10 a) mixing, in no particular order, oil, water, insoluble fiber, thickener and emulsifier to make a coarse emulsion; and
b) recovering the coarse emulsion

wherein the coarse emulsion may optionally be homogenized in a homogenizer to produce a smooth emulsion.

15 12. The method for making an edible emulsion according to claim 11 wherein the coarse emulsion is homogenized in a homogenizer and the homogenizer is pressurized from about 35.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C.

20 13. The method for making an edible emulsion according to claim 12 whereby the homogenization is carried out in two or more separate homogenization steps.

25 14. The food product comprising an edible emulsion according to any one of the preceding claims wherein the food product is a dressing, soup, sauce, dip, spread, filling or drink.

15. The food product according to claim 14 wherein the food product has a viscosity greater than about 500 centipoise and less than about 10,000 centipoise.

30 16. The food product according to claim 14 wherein the food product comprises .8% by weight or less starch.